

Hayley Davis

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SUMMARY

Chef with a track record building high-impact solutions and improving retention.

EXPERIENCE

Line Cook — Pouros Group (2019-02-10 - 2020-11-19)

- Catered private events for up to 191 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

Private Chef — Daugherty - Rempel (2019-06-24 - 2020-09-01)

- Catered private events for up to 167 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.

Executive Chef — Hudson, Dicki and Powlowski (2022-08-01 - Present)

- Catered private events for up to 72 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 31% with vendor negotiations and waste controls.

TECHNICAL SKILLS

Cuisine Styles

Pastry • Asian Fusion • French • Mediterranean

Kitchen Skills

Menu Design

Operations

Inventory Management • Catering • Supplier Negotiation

Soft Skills

Time Management • Team Leadership • Training

EDUCATION

B.A. Hospitality Management, Grimes, Towne and Schimmel Institute (2014)

PROJECTS

adstringo decens - Smart attitude-oriented firmware

coadunatio corporis vigilo - Upgradable human-resource matrices